

## Dungeness Crab

A world standard for premium crab, sweet, flavorful and semi-nutty, Dungeness has been likened to the shellfish version of an artichoke heart. Some compare the crab's meat to that of a Maine (American) lobster, but more tender. Leg meat is slightly firmer than body meat. Live Dungeness crabs are purplish-brown in color. When cooked, the shell turns bright orange. The cooked meat is opaque white. The meat can be used in seafood stews or soups, sautés, salads and appetizers, in bisques, creamed dishes, salads and casseroles.



### Product Details

<b>Pack Size</b>	Various
<b>Cooking Methods</b>	Boil, Steam
<b>Texture</b>	Medium
<b>Flavor</b>	Moderate
<b>Availability</b>	December - July
<b>Scientific Name</b>	Cancer magister
<b>Location</b>	Canada, United States